

I claim:

1. A method for gravitationally stabilizing peanut butter, comprising:

(a) allowing the peanut butter to stand for sufficient time for an oil phase to separate out from, and form on top of, a proteinaceous phase;

(b) adding ~~chitonase~~ ^{chitosan} to the oil phase;

(c) adding an edible fatty acid to the oil phase;

(d) stirring the oil phase;

(e) mixing and blending the oil phase with the proteinaceous phase to form a peanut butter/~~chitonase~~ ^{chitosan}/fatty acid blend; and

(f) adding water, with stirring, to said blend until noticeable thickening of said blend occurs.

2. The method of claim 1, wherein the final concentration of the ~~chitonase~~ ^{chitosan} is 0.5-3.0%, by weight.

3. The method of claim 2, wherein the edible fatty acid is selected from one or more of oleic, linoleic, palmitic, stearic and linolenic acid.

4. The method of claim 3, wherein the final concentration of the edible fatty acid is 0.1-0.4%, by weight.

5. The method of claim 3, wherein the final concentration of the added water is 0.2-2.0%, by weight.

6. The method of claim 1, wherein the final concentration of ~~chitonase~~ ^{chitosan} is 0.75-1.25%, and the fatty acid is stearic acid in final concentration 0.14-0.25%, by weight.

7. The method of claim 6, wherein the added water is in final concentration about 0.4%, by weight.

8. A gravitationally stabilized, natural peanut butter blend, comprising an admixture of ~~chitonase~~ ^{chitosan}, a fatty acid selected from one or more of oleic, linoleic, palmitic, stearic and linolenic acid, water, and natural peanut butter.

9. The gravitationally stabilized, natural peanut butter blend of claim 8, wherein the ~~chitonase~~ ^{chitosan} is present in final concentration 0.5-3.0%, by weight, the fatty acid is stearic acid in final concentration 0.1-0.6%, by weight, and water is present in final

concentration 0.2-2.0%, by weight.

10 A gravitationally stabilized, natural peanut butter blend made from natural peanut butter by a method, comprising:

(a) allowing the peanut butter to stand for sufficient time for an oil phase to separate out from, and form on top of, a proteinaceous phase;

(b) adding ^{chitosan}~~chitonase~~ to the oil phase;

(c) adding an edible fatty acid to the oil phase;

(d) stirring the oil phase;

(e) mixing and blending the oil phase with the proteinaceous phase to form a peanut butter/chitonase/fatty acid blend; and

(f) adding water, with stirring, to said blend until noticeable thickening of said blend occurs.

11. The gravitationally stabilized peanut butter blend of claim 10, wherein the ^{chitosan}~~chitonase~~ is present in final concentration 0.5-3.0%, by weight, the fatty acid is stearic acid in final concentration 0.1-0.6%, by weight, and water is present in final concentration 0.2-2.0%, by weight.

12. The gravitationally stabilized peanut butter blend of claim 10, wherein the ^{chitosan}~~chitonase~~ is present in final concentration 0.75-1.25%, by weight, the edible fatty acid stearic acid present in final concentration 0.14-0.25%, by weight, and the added water is present in final concentration of about 0.4%, by weight.